

## **CASAL DE ARMÁN** **(D.O. Ribeiro, Spain)**

Casal de Armán was founded in the late 1990's by the González family, who have been making Ribeiro wines since the 19<sup>th</sup> century. The winery property is an 18<sup>th</sup> century court, located in San Andres, Ribadavia Ourense, in Northwest Spain, Galicia, with an old manor house that has been converted into a country hotel.

A family owned winery with 50 acres of its own vineyards in the historic valley of the river Avia, D.O. Ribeiro. The vineyards are terraced along the Avia's river banks with heights ranging from 650-1500 feet above sea level. Terraces include previously abandoned "socialcos", some over 100 years old, which the family is in the process of recovering.

Soil is primarily granite based, "sábrego", but also includes slate schist and sand. The wine making philosophy of Casal de Armán is to preserve the best practices of their ancestors, with minimal intervention in the vineyard and no use of herbicides. Strict control of temperature in the winery ensures that the indigenous varieties achieve maximum expression in the wines.

The vineyards are dedicated to cultivating indigenous varietals including white varieties, Treixadura principally, Godello, Albariño, Loureiro and also reds, Brancellao, Caiño Longo and Souson. The grapes are handpicked and 100% of their wines are estate wines. Felicísimo Pereira, the new Ribeiro Appellation's president and Javier González Vázquez are the winemakers at Casal de Armán.



**"Best of Ribeiro"**

**Wine Enthusiast Magazine- A Wine Lover's Guide to Spain, 2016**

## THE WINE

### CASAL DE ARMÁN, 2015/16 (white) - D.O. Ribeiro, (Spain)



- **Grapes:** 90% Treixadura, 5% Godello, and 5% Albariño.
- **Elaboration:** Grape selection is done at the vineyard, combining grapes from different soil types and orientations to show the unique character of this historic region. Temperature control from the moment grapes are picked with immediate transport in isolthermal vehicle, grapes are kept for 12 hours in a refrigerated chamber at 45° Fahrenheit. Whole berries are pressed using a pneumatic press. The must settles naturally and then ferments in temperature controlled, stainless steel tanks, where it rests for 9 months prior to bottling.
- **Taste:** Good structure and a rich mouthfeel with aromas of nectarine, fennel, and white flowers with a long and elegant finish.
- **Color:** Very bright straw yellow with greenish gleams.
- **Gastronomy:** Shellfish, simply cooked, or rare.

#### CRITICS & REVIEWS:

-**A View From The Cellar, May-June '18** gave **92 points** to **2016 Casal de Armán Blanco**. "... offers up a lovely nose of apple, pear, salty soil tones, a bit of Treixadura's olive...a topnote of spring flowers. On the palate the wine is crisp, full-bodied, focused and beautifully balanced, with bright acids, a fine core and impressive length and grip on the zesty finish..."

-**Wine Spectator, April '17** gave **92 points** to **2015 Casal de Armán Blanco**. "This firm white delivers weight and focus. Creamed pear and melon flavors, mingle with herb, balanced almond and spice notes, while citrusy acidity keeps this lively. Rich, bright, and balanced."

### CASAL DE ARMÁN, 2016 (red) - D.O. Ribeiro, (Spain)



- **Grapes:** 34% Sousón, 33% Caiño Longo, and 33% Brancellao.
- **Elaboration:** Grapes are handpicked, selection is done at the vineyard. Whole berry pre-fermentation, then cold maceration. Cold temperature is maintained during the destemming and vatting. Maceration of grape skins for 7 days in stainless steel. Malolactic fermentation. Racked and then rests in stainless steel vats for 11 months prior to bottling. Aged in the bottle for an additional 3-4 months.
- **Taste:** Shows a liveliness and freshness, together with a vibrant acidity that makes it a very gastronomic wine. Notes of blackberries, bayleaf and raspberries.
- **Color:** Cherry red with violet rim.
- **Gastronomy:** Soft aromatic cheeses like Camembert and Galician Tetilla. Chocolate cherry or 50% dark chocolate with sea salt. Octopus, seafood, roasted vegetables, and soft meat stews.

#### CRITICS & REVIEWS:

-**A View From The Cellar, May-June '18** gave **90 points** to **2016 Casal de Armán (red)**. "... fermented and raised in stainless steel and does not see any oak... offers up a lovely nose of dark berries, cherries, pepper, woodsmoke, a fine base of soil, a touch of tree bark, and a lovely mix of gentle botanicals. On the palate the wine is medium-full, bright, soil-driven and complex, with a good core, fine focus and grip, lovely acids and a quite long, bouncy and impressively complex finish..."

-**International Wine Report, March '17** gave **91 points** to **2015 Casal de Armán (red)**. "This deep-hued wine opens with a bouquet of sage, black pepper, black cherry, black plum, creosote, and loganberry liquor. The minerality is striking as it blends beautifully into the integrated flavors of red cherry, black forest cake, chocolate shavings, and suggestions of wet gravel. Polished, intense, and lithe."

## EIRA DOS MOUROS, 2016 (white) - D.O. Ribeiro, (Spain)



- **Grapes:** 100% Treixadura
- **Elaboration:** Grape selection is done at the vineyard, then cold maceration of the whole grape grains. Fermented at low temperature in stainless steel tanks. Stabilized for some months in vats until it's bottled in June.
- **Taste:** Fresh, vivid, bright, with notes of exotic fruits, mango and pineapple in syrup, A pleasant and long finish with beautiful minerality. Lovely purity of fruit. Leaves a spicy bite on the finish.
- **Color:** Very bright straw yellow with greenish gleams.
- **Gastronomy:** Delicious with salty fish, such as sardines, or mackerel.

### CRITICS & REVIEWS:

-**A View From The Cellar, May-June '18** gave **90 points** to **2016 Casal de Armán Eira dos Mouros**. "The 2016 Eira Dos Mouros Blanco from Bodegas Casal de Armán is made entirely from Treixadura and comes in at a cool 12.5 percent octane. The wine delivers a fine and vibrant bouquet of lime, tart pear, a touch of green olive, lovely, stony minerality, and a topnote of lemongrass. On the palate the wine is medium-full, crisp and well-balanced, with a good core, fine focus and grip and a long, bright and nicely complex finish. This is really a lovely middleweight that works admirably well at the table."

-**International Wine Report, October '17** gave **90 points** to **2016 Casal de Armán Eira dos Mouros**. "This 100% Treixadura begins with bright aromatics of white peach, starfruit, and lemon curd. Lithe and rich, the mouthfeel is impressive. The mid-palate reveals lemon zest, kumquat, Gravenstein apple, and lychee flavors, as the wine reveals an exotic edge. This finishes long with Meyer lemon flavors lingering."

## EIRA DOS MOUROS, 2016 (red) - D.O. Ribeiro, (Spain)



- **Grapes:** 50% Sousón, 40% Caiño Longo, and 10% Brancelllo.
- **Elaboration:** Grape selection is done at the vineyard. Pre-fermentative cold maceration of the whole grapes, maintaining low temperatures during destemming. Skins soaked for 4-5 days in stainless steel vats followed by racking where wine undergoes malolactic fermentation. 11 months aging in stainless steel vats, bottle aged 4-5 months before release.
- **Taste:** Medium intensity on the nose showing black plums, lavender, and aromatic herbs on the nose. Full of fruit, fresh on the palate, with fresh cranberry, and blueberry notes coming through.
- **Color:** Cherry red with garnate rim.

### CRITICS & REVIEWS:

-**Wine & Spirits Magazine, Aug '18**, gave **90 points** to **2016 Eira dos Mouros (red)**, wine is listed "Best Buy & Year's Best Galician & Rias Baixas Wines".

-**A View From The Cellar, May-June '18** gave **92 points** to **2016 Eira dos Mouros (red)**. "... offers up a fine bouquet of dark berries, a touch of tree bark, chicory, cigar smoke and an excellent base of dark soil tones. On the palate the wine is medium-full, bright and intensely flavored, with a fine core, excellent transparency and grip, impeccable balance and a long, complex and modestly tannic finish. There is a touch of volatile acidity here when the wine is first opened, but give it ten or fifteen minutes in decanter and it blows off nicely. This is an excellent value!"

## FINCA MISENHORA, 2016 (White) - D.O. Ribeiro, (Spain)



- **Grapes:** 90% Treixadura, 5% Godello, and 5% Albariño.
- **Elaboration:** One the highest vineyards in the Avia Valley. Careful selection process at the vineyard to assure Treixadura, Godello, and Albariño, with greatest maturation potential; manual harvesting. Rest on deposit for 10 months, 6 of them on their lees, and 8-11 months bottle until release to the market.
- **Taste:** The vineyard soils are Sábrego (sandy compound of granite origin) offering unctuous and well structured wine, with peach aromas, white flowers, and mineral nances.

### CRITICS & REVIEWS:

-eRobertParker.com, The Wine Advocate, August '17 gave 92 points to 2015 Casal de Armán, Armán Finca Misenhora. "It is matured in contact with the lees and undergoes bâtonnage in stainless steel tanks for 6-8 months... It has very good balance, subtlety, and the ingredients for a positive evolution in bottle."

## FINCA OS LOUREIROS, 2016 (White) - D.O. Ribeiro, (Spain)



- **Grapes:** 100% Treixadura
- **Elaboration:** Vineyard of 100% Treixadura, that yield grapes with greater maturation potential; manual harvesting. Fermentation at controlled temperature in fine French oak barrels of 500 liters on the lees with battonage for 6 months and then 10 more months of bottle aging.
- **Taste:** The aromas of pear and ripe citrus are intertwined with the nuances of vanilla and spices of aging.

### CRITICS & REVIEWS:

-Wine & Spirits Magazine, Aug '18, gave 90 points to 2015 Casal de Armán, Armán Finca Os Loureiros., wine is listed "Year's Best Galician & Rias Baixas Wines".

-eRobertParker.com, The Wine Advocate, August '17 gave 91 points to 2015 Casal de Armán, Armán Finca Os Loureiros."... Marked by toasty aromas and plenty of notes from barrigue, where it was matured for 6-8 months. The wine comes from a vineyard in the San Clodio zone, where the soils are rich in sand, and granite."